



Foreign Agricultural Service

**GAIN Report**

Global Agriculture Information Network

Voluntary Report - public distribution

Date: 1/10/2003

GAIN Report #CH3002

**China, People's Republic of**  
**Food and Agricultural Import Regulations and**  
**Standards**  
**Food Additive Hygiene Standards (1998 Supplement)**  
**2003**

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**Report Highlights:**

**This is an UNOFFICIAL translation of the People's Republic of China Food Additive Hygiene Standard (1998 Supplement) and should be used as a guide only. Exporters should carefully discuss regulations and their application with Chinese importers to ensure that their interpretation of the regulation is accurate.**

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Includes PSD changes: No  
Includes Trade Matrix: No  
Unscheduled Report  
Beijing [CH1], CH

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### Summary

This Standard complements Food Additive Hygiene Standard (GB2760-1996) (CH1046). The Standard indicates food additives that are permitted for use. The Standard governs the use, extent, and dosage of existing categories of food additives used in China. Food additives not mentioned in this Standard nor other complementary standards and food additives not approved for extension to foods may still be subject to regulation and registration. The Ministry of Health is the regulatory body with statutory authority over food additives. These regulations were first published in Chinese on 8 April 1998.

### Food Additive Hygiene Standard (Added Varieties in 1998)

Weitong [1998] No.10

In order to enforce the "Food Hygiene Law of the People's Republic of China", strengthen supervision and management of food hygiene and to secure people's health, an enforceable "Hygiene Standard for the Application of Food Additives" (Added Varieties in 1998) is approved to be carried through from June 1<sup>st</sup> 1998.

#### 1. Scope of the Standard

The present Standard stipulates the kinds of usable food additives, the scope of application and the maximum dosage level. The present Standard is applicable to the hygiene standards for the newly added food additives applied for in 1997 and to the enlargement in scope of application of some existing varieties. The present Standard is the continuance of the "Hygiene Standard for the Application of Food Additives" (GB 2760-1996).

#### 2. Cited Standards

The clauses in the following standards, though quoted in this Standard, constitute all standards in this document. At the time of publication, such edition is effective. All standards are subject to revision and all parties that apply the standards should study the possible application of the latest editions of the following standards.

GB 2760-1996	Hygiene Standard for the Application of Food Additives
GB 12493-90	Classification and Numbering of Food Additives
GB 14880-94	Hygiene Standard for Use of Nutritional Fortification Substances in Foods

#### 3. Added Varieties of Food Additives

Refer to the attached table 1 for the added varieties of food additives.

Table 1 Added Varieties of Food Additives

Category (Code)	Name of Food Additive	Scope of Application	Maximum Dosage g/kg	Remarks
Coloring (08)	Acid red	Candy (including chocolate and chocolate products), ice cream, ice cream bars, ice bars	0.05	Nestle (China) Investment Service Co., Ltd.
	Beta-carotene (fermentation method)	To follow GB2760	To follow GB2760	Wuhan Xingchen Modern Bioengineering Co.
Enzyme preparation (11.0)	Proteinase (lichen bacillus)	Protein hydrolization, Refining, processing and spice industries Dairy products	Appropriate dose level as required in production	Novo Nordisk Company, Denmark
	Proteinase (Aspergillus oryzae)	Protein hydrolization, Refining, processing and spice industries Dairy product, brewing industries		
	Proteinase (hay bacillus)	Brewing, baking, protein hydrolization, Refining, processing and spice industries Dairy products		
	Xylanase (Aspergillus oryzae)	Baking and starch industries		
	Fungus starch preparation	Baking products, brewing wine, starch, sugar-making, juice, vegetable processing, alcohol industry		
Flour treatment agent (13.0)	Calcium peroxide	Flour	0.5	Academy of Sciences of Nuclear Industry Physical&Chemical Engineering
Nutrition enhancer (16.0)	Calcium citrate and malate	To follow GB14880		P&G Company, USA
	Levo-carnitine (Chemical synthesis)	Same as microbiological fermentation process		North-east Pharmaceuticals General Plant
Preservative (17.0)	Monocaprylin	Pork sausages, Bean fillings Cake, moon cake, wet machine-made noodles	0.5 1.0	Sino-foreign Joint-venture Heilongjiang Keda Food Co., Ltd.
Sweetener (19.0)	Calcium salt of cyclohexylamine sulfonate	To follow the stipulations on sodium cyclohexylamine sulfonate		Shenzhen Fangda Additives Co., Ltd.
Other (00.0)	Galactomannan	All foods	Appropriate dose level as required in production	Shenzhen Haichuan Industrial Co., Ltd. Sun Chemical Co., Ltd., Japan  Guangzhou Light Industry Research Institute

	Casein-calcium peptide	Beverage, milk drinks,	1.6	
	Casein-phosphoric acid peptide	Cereal and its products, infant foods	1.6	
			3.0	

4. Food additive varieties for enlarged application scope

Refer to the attached table 2 for the food additive varieties for enlarged application scope.

Table 2 Food Additive Varieties for Enlarged Application Scope

Category (Code)	Name of Food Additives	Scope of Application	Maximum Dosage g/kg	Remarks
Acidity regulator (01)	Phosphoric acid	Milk drinks	Appropriate dose level as required in production	Hangzhou Wahaha Co., Ltd.
Anti-caking (02)	Tricalcium phosphate	Fried potato chips	2.0	P&G (China) Co., Ltd.
Antioxidant (04)	BHA BHT	Cereal foods for breakfast	0.2 ( in the form of mixture or to be used directly)	Quaker Cornmeal Asia Co.
	Ascorbic acid	Carbonated drinks, tea drinks, Juice drinks, soy milk drinks	0.5	Shanghai Shenmei Beverage & Food Co.
Coloring (08)	Carmine	Ice cream, ice cream bars, ice bars, special flavor blended liquid milk, special flavor blended milk powder	0.05 0.15	Nestle (China) Investment Service Co., Ltd.
	Lemon yellow	Ice cream, ice cream bars, ice bars, cocoa cornmeal (instant cereal foods for breakfast)	0.05 0.08	Jialeshi (China) Co., Ltd.
	Bixin	Complex condiments Fried potato chips	0.1 0.01	P&G (China) Co., Ltd.
	Caramel color (ammonia-free, sulfurous acid and Ammonia methods)	Condiment powder, sauce, juice, cocoa cornmeal (instant cereal foods for breakfast)	Appropriate dose level as required in production	Nestle (China) Investment Service Co., Ltd. Jialeshi (China) Co., Ltd.
	Brilliant blue	Flavor yogurt	0.025	Beijing Kraft Food Co.
		Green mustard paste	0.01	Dalian Aisibi Food Co., Ltd.
		Cocoa cornmeal (instant cereal for breakfast)	0.015	Jialeshi (China) Co., Ltd.
	Tempt red	Fruit jelly powder Solid drinks	0.025 (as diluted by 6 times)	Kraft Tianmei Food (Tianjin) Co., Ltd.
		Dried apple (flavor, color adjusting carrier)	0.07	Quaker Cornmeal Asia Co.
		(instant cereal food for breakfast)		Jialeshi (China) Co., Ltd.
	Amaranth	Ice bars	0.025	Nestle (China) Investment Service Co., Ltd.
	Cardenia yellow	Ice cream	0.3	Shanghai Dyestuff Research Institute
Emulsifier (10.0)	Sucrose ester of fatty acid	Eight-treasure porridge	1.5	Yangzhou Xinxin Food Co., Ltd.
	Acetyl mono-glycerin ester Propylene-glycol aliphatic ester	Complex condiments	20	P&G (China) Co., Ltd.
Enzyme preparation (11.0)	Alpha-Amylase (aspergillus oryzae)	Baking, starch, alcohol, brewing and fruit juice industries	Appropriate dose level as required in production	Novo Nordisk Co., Denacidophil granules mark

	Alpha-Amylase (acidophil prussian blue bacillus)	Brewing, fruit juice industries		
	Alpha-Amylase (starch bacillus liquefaciens)	Starch, alcohol, baking and brewing industries		
	Alpha-Amylase (lichen-bacillus)	Brewing, alcohol, starch industries		
	Alpha-Amylase (hay-bacillus)	Starch, baking industries		
	Glucoamylase (Aspergillus niger )	Starch, brewing, fruit juice processing		
Nutrition enhancer (16.0)	Amino-acid calcium salt (aspartic calcium)	As calcium source, follow the relevant stipulations in GB14880.		Shanghai Hongxin Biotechnology Co., Ltd. Shanghai Pharmaceuticals Industry Research Institute
	Alginate iodine	As iodine source, follow the relevant stipulations in GB14880		Guangxi Beihai Jinshiming Group Marine Research Institute of Chinese Academy of Sciences
Preservative (17.0)	Disodium acetate	Complex condiments	10.0	P&G (China) Co., Ltd.
		Fried potato chips	1.0	
	Benzoic acid Sodium benzoate	Fruit juice (flavored) ice	1.0 In the form of mixture or to be used directly	Nestle (China) Investment Service Co., Ltd.
	Sorbic acid Potassium sorbate	Fruit juice (flavored) ice	0.5 In the form of mixture or to be used directly	
	Thiabendazol	Garlic moss, green pepper	0.01 (residue: 0.002 g/kg)	Hebei Agricultural University
	Secondary butyl amine	Garlic moss, green pepper	To follow GB 2760 (residue: 0.003 g/kg)	
	Natamycin	Salad sauce	0.02 (residue: 10mg/kg)	Lite'er (Guangzhou) Co., Ltd.
		Brewing wine	10mg/L	
Sweetener (19.0)	Potassium salt of Acetyl Sulfanilate	Eight-treasure porridge can, fruit jelly, bread	0.3	Hangzhou Sanhe Food Co.
	Trichloro-sucrose	Drinks	0.25	Tailai Company, U.K.
Thickener (20.0)	Bassora beam gum (lucost beam gum)	Ice cream bars, ice bars	5	Nestle (China) Investment Service Co., Ltd.
		Candy (including chocolate and its products)		
	Oxidized starch		25	
	Acid treating starch			
	Acetic distarch adipate			
Other (00)	Adipic acid	Fruit jelly powder	0.5 (as diluted by 6 times)	Kraft Tianmei Food (Tianjin) Co., Ltd.

	Capsicum oleoresin	Complex condiments for Fried potato chips	10.0 1.0	P&G (China) Co., Ltd.
	Sodium acetate	Complex condiments for Fried potato chips	10.0 1.0	

## Annex A (Annex for the Standard)

## List of Food flavorings

A1 for varieties of food flavorings permitted for use amount to 39 kinds.

Table 1

Ser. No.	English Name	FEMA Numbering
1	Allyl octanoate	2037
2	Anisyl butyrate	2100
3	Bornyl isovalerate	2165
4	Taurine	3813
5	3,4-Dimethyl-1,2-cyclopentadione	3268
6	2,6-Dimethylpyridine	3540
7	1.5.5.9-Tetramethyl-13-Oxatricyclo (8.3.0.0(4.9)tridecane)	3471
8	Acetaldehyde phen-ethyl propyl acetal	2004
9	Alpha-Butyl cinnamaldehyde	2191
10	Isobutyl benzyl carbinol	2208
11	Citronellyl phenylacetate	2315
12	Guaiacyl phenylacetate	2535
13	Hydratropyl alcohol (2-Phenyl-1-Propanol)	2732
14	4-methy-1-phenyl-2-pentanone (Benzyl isobutyl ketone)	2740
15	Beta-naphthyl ethyl ether	2768
16	5-hydroxy-2-decenoic acid Delta-lactone	3744
17	Phenethyl senecioate	2869
18	Ethyl (p-tolyloxy) acetate	3157
19	(p-methyphenyl 3-methylbutyrate	3387
20	N-Ethyl-2-isopropyl-5-methyl cyclohexane Carboxamide	3455
21	Linalyl phenylacetate	3501
22	Ethylene brassylate	3543
23	4-Acetyl-6-t-butyl-1, 1 dimethylindane	3653
24	Beta-naphthyl isobutyl ether	3719
25	Boronia absolute (boronia megastigma Nees)	2167
26	Carob bean extract (Ceratonis Siliqua L.)	2243
27	Cherry bark, wild extract (Prunus serotina Ehrh)	2276
28	Elder flowers (Sambucus Canadensis L. or Sambucus nigra L.)	2406
29	Genet absolute (Spartium junceum L)	2504
30	Gentian root extract (Gentiana lutea L)	2506
31	Kelp extract (Laminaria and kereocystis spp)	2606
32	Horehound (hoarhound) extract (Marrubium vulgare L)	2581
33	Kolas nut extract (Cola acuminata Schott et Endl.)	2607
34	Oak Chips extract (Quercus alba L.)	2794
35	Pine needle oil (abies spp.)	2905
36	Pine oil scotch (Pinus Sylvestris L.)	2906
37	Schinus molle oil (Schinus Molle l.)	3018
38	Styrax extract (Liquidambar spp.)	3037
39	Tangerine oil (citrus reticulata blanco)	3041